

MOTHER'S DAY 2024

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**ON THE TABLE**

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Fresh baked sour dough, extra virgin olive oil, balsamic reduction

Chef's signature soup shot

**ENTRÉE**

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Dill cured king salmon, avocado mousse, caper berries, honey mustard vinaigrette, rice wafer (GF, DF)

Potato, lemon & herb gnocchi, roast Mediterranean vegetable salad, tomato dressing (V+)

Herb crepe, duck ragout, pear & frisée salad, Pinot noir reduction (DF)

**MAINS**

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Slow cooked Highland Mandemar Farm lamb, vegetable pearl cous cous,  
sweet potato purée, minted salsa verde (GF, DF)

Mushroom & spinach vol au vent, tarragon cream sauce, pumpkin & herb hash, broccolini (V+)

Steamed King George whiting, prawn mousse, shellfish sauce, Parisian potatoes, fricassee of peas (GF)

Accompanied by a Chef's salad

**DESSERT**

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Frangelico crème brûlée, amaretti biscuit (GF)

Saffron poached pear, mango sorbet, kaffir lime aqua faba meringue (V+, GF)

Belgian chocolate ganache tart, candied oranges, king island cream

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Gift for Mum



*Centennial*  
VINEYARDS  
RESTAURANT